



Water Wheel Shiraz Plus 2014

Winemaker: Bill Trevaskis

Appellation: Bendigo

Varietal: Shiraz

Yields per Acre: 2-3 t/acre, 1 ton per acre for 2008 vintage

Cases Produced: 5,000

Filtration and fining: The wine is Earth filtered and then Sterile filtered to bottle.

Wood treatment: Two and three year old American oak hogsheads for 6-9 Months.

Length of barrel maturation: 6-9 months

Alcohol %: 14.5%

Total Acid: 6.4 g/l

Free/Total Sulfur: 53/93 mg/l

pH: 3.37

Residual Sugar: 1.6 g/l



UPC:858441006002

Viticultural Practices: A delicious forward Shiraz wine from Bendigo, where cold nights and hot days help produce high quality fruit. Small bunches and berries ensure maximum flavors with balancing acidity and lively tannin structures. During fermentation the cap was plunged and pumped over three times daily. After pressing in a Membrane press and completion of Malolactic Fermentation, a percentage of the wine under-went Micro Oxygenation with the balance of the wine spending time in American Oak Hogsheads. The wine is Earth filtered and then Sterile filtered to bottle. All fruit was estate grown. Soil is deep ripped before planting. Vines are hedged trellised, exposing the grapes to the sun to achieve maximum ripeness. All vines are irrigated from the nearby Loddon river with ground level mini sprays. Red wine grapes are planted on heavy clay soil with pieces of limestone present in the soil.

Winemakers notes: A deep, vivid, violet colour. On the nose there are berry, blackcurrant and licorice aromas. The palate is full and rich with spice, berry and some black pepper flavours obvious. The wine is well balanced, with a persistent finish that is complimented by some fine tannin. It is ready for immediate consumption and would be an ideal match for rich pasta dishes, BBQs and game.

Score(s): 90 pts Tanzer/Vinous - Inky ruby. Smoke- and spice-accented dark berries, licorice and cured meat on the pungent nose. Sharply focused dark berry and bitter chocolate flavors put on weight with air while maintaining vivacity. The smoky nuance repeats on the finish, which features building tannins and a hint of sweet mocha. -- Josh Reynolds